

# Cherry Sour

---

- Gravity **11.4 BLG**
- ABV ---
- IBU ---
- SRM **3.5**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **14.1 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	1.5 kg (63.8%)	79 %	4
Grain	Wheat, Flaked	0.55 kg (23.4%)	77 %	4
Grain	Oats, Flaked	0.15 kg (6.4%)	80 %	2
Grain	Barley, Flaked	0.15 kg (6.4%)	70 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Other	Wiśnie	2000 g	Secondary	---